



Tip 8: Indulge Your Sweet Tooth

Caramel corn works best with mushroom-shaped popcorn, produced from a kernel that is specifically bred to pop that way. Wabash Valley Farms uses this variety in its Extra-Large Caramel Corn packages because its mushroom shape has fewer protruding “wings” and, therefore, less surface area. This makes it much easier to apply a uniform caramel-coating layer over all the popcorn.



Tip 9: Shake No Salt Before It's Time

Presalting kernels toughens the popcorn. Salt popcorn only after it has been popped. Or, skip the salt and add seasonings, such as Wabash Valley Farms' Zesty Cheese, Ranch, Buttery Jalapeno, Creamy Caramel, Garlic & Cheese or White Cheddar.



Tip 10: Come Clean

After most uses, just wipe out the popper pan with a paper towel. If your pan needs to be washed, use warm soapy water. Be sure to dry the pan completely before popping again to ensure fluffy, crunchy popcorn.

For more information,

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10 Quick Tips to Making Great Popcorn





Tip 1:

Season the Pan

Before using your popper for the first time, season the pan, which prevents sticking:

- Pour a tablespoon of vegetable oil in the pan. Then, tilt the pan to coat the bottom and sides.
- Heat for 20 seconds, or until hot.
- Let cool, and wipe out with a paper towel.



Tip 2:

Know Your Popping Corn

The highest-quality popping corn is gourmet popcorn. Kernels range in color from off-white to light gold, red, blue and many colors in between—each with a distinct taste and tenderness. The different sizes of kernels determine the amount of hulls you will have. For example, the smaller the kernel, the fewer the hulls.



Tip 3:

Less Is More

If counting calories, try using a low-fat spray-on butter. Before spraying, however, pour your popcorn into a shallow bowl or cookie sheet. This ensures a light, yet more uniform buttery taste over all the popcorn.



Tip 4:

Patience Is a Virtue

As much as you can't wait to dig in, remember . . . popcorn is always best if you let it sit for a minute or two after popping. This eliminates the “chewiness” and gives you fluffy, crunchy popcorn.



Tip 5:

Store Popping Corn in an Airtight Container

Airtight storage prevents moisture loss, which directly affects the corn's ability to pop. No moisture, no pop. It's that simple. Also, avoid the refrigerator. While some claim that cold storage makes the popcorn taste better, many refrigerators contain little moisture and will dry out the kernels.



Tip 6:

Add a Little Moisture

If your popping corn kernels don't pop completely or don't pop into fluffy, crunchy kernels, they may have lost some of their moisture. To rejuvenate your popping corn:

- Fill a 1-quart jar 3/4 full with popping corn.
- Add 1 tablespoon of water.
- Cover, and shake every 5-10 minutes until all the water is absorbed.
- In 2-4 days, the corn should be perfect for popping.



Tip 7:

Deck the Halls

For a popcorn garland, it's best to use butterfly-shaped popcorn—the large, fluffy kind that has protruding “wings.” Most Wabash Valley Farms gourmet



popcorn will produce this shape. When making the garland, thread a needle with very strong fishing line, and add the popcorn, one piece at a time. Thread through the thickest part of the popcorn to secure it. For color and sparkle, add cranberries and spray paint the popcorn gold or silver before stringing.